

[54] **PREPARATION OF A SIMULATED MILK PRODUCT**

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[*] Notice: The portion of the term of this patent subsequent to Feb. 15, 1989, has been disclaimed.

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Related U.S. Application Data

[63] Continuation-in-part of Ser. No. 642,737, June 1, 1970, Pat. No. 3,642,493.

[52] U.S. Cl. **426/360**, 426/356, 426/364, 426/519, 426/520

[51] Int. Cl. **A23c 21/00**, A23c 11/00

[58] Field of Search 99/17, 14, 98, 64; 426/356, 519, 520, 522, 364

[56]

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[57]

ABSTRACT

A simulated milk product is prepared by a process involving forming a mixture of sweet whey and isolated vegetable protein, adjusting the pH of the mixture and subjecting the mixture to heating and vapor flash treatment to remove objectionable flavors and odors. A special vegetable oil or fat is added before or after the vapor flash treatment. After the vapor flash treatment and after fat addition, the pH is adjusted and the mixture is subjected to severe homogenization.

14 Claims, No Drawings